

Blackberry-Cayenne Hot Sauce:

By ErickSari BeccaNoahh on Friday, August 16, 2013 at 3:04pm

8-10 Cups of Fresh Blackberries (rinsed well)

10 or so Cayenne or Jalapeno Peppers (rinsed well and trimmed)

6 Cups of Sugar

1/2 Cup Apple Cider Vinegar

1 Package Liquid Pectin

Place 1/2 of the blackberries into your blender and puree. Add to large pot heating on the stove. Take the rest of the blackberries, the peppers, and the vinegar, puree also then add to pot. Heat to boiling, add sugar, boil for another minute or so, add pectin. Boil, stirring constantly until it reaches your desired thickness for sauce. Not too runny, not as firm as a jelly or jam. Pour into hot and clean jars, add lid and rings. Water-bath for 5 minutes.